2020 Senior Project Day
Cookie Book
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There's never any hesitation when someone asks a member of the library's staff what they like about working here. The answer is always, "The students. Our students are special." Then they wax on about how smart, hard-working, committed, idealistic -- the list goes on and on -- our students are. Every year we look forward to Senior Project Day. We're "all hands on deck" as you put the final touches on your projects, upload them and send them to print. While commencement is a little bittersweet for us, Senior Project Day is a real celebration.

And, like librarians all over the world, when we celebrate, we bake. The homemade cookies arrayed at the Reference Desk on Senior Project Day are our way of letting you know that we're so proud of you and so grateful to have been a part of your work here at Bard.

Alas, this year is different. We're sorry we can't be with you, but we're still very proud of all you've accomplished. And, in lieu of the actual cookies, we'd like to share the recipes for the cookies that we would have made for you.

We'll look forward to seeing you sometime in the future, maybe to share a cookie or two.

With warmest wishes,

Betsy
Joy the Baker’s Cappuccino Cookies with Two Kinds of Chocolate Chips

These are hands down the best cookies in the entire world.
- Kate Laing

Recipe

Ingredients
1 cup (2 sticks) unsalted butter, softened
3/4 cup brown sugar
3/4 cup granulated sugar
1 large egg
1 large egg yolk
2 teaspoons pure vanilla extract
2 1/4 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3 tablespoons instant espresso or coffee powder
1 cup white chocolate chunks

Directions

● Place racks in the center and upper third of the oven and line two baking sheets with parchment paper. Set aside and we'll preheat the oven after we chill the dough.
● In a medium bowl, whisk together flour, baking soda, salt and instant espresso powder.
● In the bowl of a stand mixer fit with a paddle attachment, beat together butter and sugars until light and fluffy, about 3 to 5 minutes. Stop the mixer and scrape down the butter mixture with a spatula.
● Add the egg and egg yolk and beat on medium speed until mixture is fluffy, about 1 to 2 minutes.
● Beat in the vanilla extract. Stop the mixer and add the dry ingredients, all at once to the butter mixture.
● Beat on low speed until just combined.
● Stop the mixer, add the chocolate chunks and fold together with a spatula until well combined.
● Cover the dough with plastic wrap and refrigerate for about 45 minutes.
● Just before you’re ready to bake the cookies, preheat the oven to 350° F.
● Scoop cookie dough by the heaping tablespoonful onto the prepared baking pans.
● Bake for about 12 minutes, until lightly browned around the edges.
● Remove from the oven, allow to cool on the baking sheet for about 10 minutes, then remove to a wire rack to cool completely (they’re really good piping hot too).
● Store cookies in an airtight container. Cookies will last several days (we think. We’ve never kept them around long enough to find out.)
● Makes: about 2 dozen cookies
Bard Macaroons

This recipe is from the "Receipt Book" of Catherine Cruger Bard, first dated 1803. Catherine was John Bard's mother, and it's fun to think of the future founder of the College as a chubby little boy, munching on rosewater macaroons! The whole book can be viewed here: https://cdm16694.contentdm.oclc.org/digital/collection/bard/id/574

Recipe

Macaroon [sic]

Half a pound of blanched almonds beaten very fine in two spoons full of rose water, take the whites of 5 eggs beat them well, then weigh as much double refined sugar as almonds beat sift, and put it to the rose water and eggs, beating them altogether untill very white, then put in your almonds and when well mixed, drop it in lumps on your tins and bake them.
Chewy Molasses Drops

I make these cookies for my family every Christmas but you can make them anytime of the year! The best part about these cookies is that you don’t need a mixer.

- Amy Herman

Recipe

Ingredients

2 cups all purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon salt
1/4 teaspoon ground cloves
6 tablespoons unsalted butter
6 tablespoons vegetable shortening
1 cup sugar
1/4 cup unsulfured molasses
1 large egg, room temperature
1/2 cup crystallized ginger, chopped fine (optional but delicious)
1/2 cup turbinado sugar (sugar in the raw) for rolling

Directions

● Combine the flour, baking soda, cinnamon, ground ginger, salt and cloves into a bowl and set aside.

● In a medium saucepan melt the butter and shortening together over medium heat. Transfer to a medium bowl and let cool until tepid. Whisk in sugar, molasses and egg. Using a wooden spoon gradually stir in flour mixture and crystallized ginger.

● Cover the bowl with plastic wrap. Refrigerate until the dough is chilled and firm, about 1 hour.

● Position racks in the top third and center of the oven and preheat to 350˚F. Line two large baking sheets with parchment paper.
Place the turbinado sugar in a wide bowl. Using a scant tablespoon for each cookie, roll the dough into balls. Roll in the turbinado sugar to coat. Place the balls 2 inches apart on the baking sheets.

Bake, switching the position of the baking sheets from top to bottom and front to back halfway through baking, until cookies are evenly browned and the edges are set, about 8-10 minutes.

Let cool on the pans for 5 minutes. Transfer the cookies to wire cake racks and let cool completely. (The cookies can be made up to 1 week ahead, stored in an airtight container at room temperature.)
Chocolate Biscuits
from marthastewart.com

I hate coffee. There, I’ve said it. In fact, if there’s anything that will keep me away from
sweets, it’s the inclusion of coffee in a recipe. I know by extrapolation that Kate Laing’s
mocha chip cookies are probably one of the best things you’ll ever put in your mouth,
but I’ve never had one. When I make this cookie, which I always serve with ice cream, I
replace the tablespoon of espresso powder with more chocolate.

- Betsy Cawley

Recipe

Ingredients

- 1 1/2 cups all-purpose flour
- 1/2 cup dutch process cocoa
- 1 tablespoon finely ground espresso beans (or 1 tablespoon dutch process
cocoa)
- 1 cup (2 sticks) unsalted butter, room temperature
- 3/4 cup confectioners’ sugar
- 1 teaspoon vanilla extract
Directions:

- Heat oven to 350º with two racks spaced evenly apart.
- Line two baking sheets with parchment paper.
- Sift together flour, cocoa, and espresso beans; set aside.
- In the bowl of an electric mixer fitted with a paddle attachment, combine the butter, confectioners’ sugar, and vanilla until creamy, 3 to 4 minutes.
- Gradually beat the flour mixture into the butter mixture, scraping down sides of the bowl twice.
- Roll 2-½ tablespoons of dough between the palms of your hands to form a ball.
- Place on prepared baking sheet; repeat with remaining batter, spacing cookies two inches apart.
- Using a dinner fork, press tines into dough, and gently press into biscuit shape.
- Bake biscuits just until firm to the touch, 12 to 15 minute.
- Transfer to a wire rack to cool.
Chocolate Crinkle Cookies

Adapted ever so slightly from William Sonoma

This was the first cookie recipe I made with my kids and still the favorite one to make when we get the urge to make cookies.

- Shirra Rockwood

Recipe

Ingredients

- 1/2 cup (2 oz./60 g) confectioners' sugar
- 1 2/3 cups (9 oz./280 g) all-purpose flour
- 1/2 cup (1 1/2 oz./45 g) unsweetened cocoa powder
- 1 1/2 tsp. baking powder
- 1/4 tsp. salt
- 8 Tbs. (1 stick) (4 oz./125 g) unsalted butter, at room temperature
- 1 1/4 cups (10 oz./315 g) sugar
- 2 eggs
- 1/2 tsp. vanilla extract
- 1/2 tsp. coffee concentrate (use 1/2 tsp instant espresso and just a drop of water to make is sludgy)

Directions:

- Preheat an oven to 350°F (180°C). Grease 2 baking sheets with butter. Put the confectioners' sugar into a bowl and set aside.
• In another bowl, using a wooden spoon, stir together the flour, cocoa, baking powder and salt. Set aside.

• In a large bowl, using an electric mixer, beat the butter and sugar on medium speed until creamy, about 3 minutes. Turn off the mixer and scrape down the bowl with a rubber spatula. Add 1 egg and beat on medium speed until blended. Add the other egg and vanilla and beat until blended.

• Turn off the mixer and add the flour mixture. Beat on low speed just until blended.

• Using a tablespoon, scoop up a rounded spoonful of dough. Using your hands, roll the dough into a ball, then roll the ball in the confectioners' sugar until covered. Place the ball on one of the prepared baking sheets. Repeat, spacing the balls about 2 inches (5 cm) apart.

• When 1 baking sheet is full, put it in the oven and bake the cookies until they are crackled and puffed, 10 to 12 minutes. Transfer to a wire rack and let cool for 15 minutes. Transfer the cookies to the wire rack and let cool completely. Repeat to bake the remaining cookies. Makes about 24 cookies.
Coconut Macaroons

I make these all the time for my family on holidays and special occasions. Very simple and always great results!

- Anna Cinquemani

Recipe

Ingredients

- 1 (14 ounce) package sweetened coconut flakes
- 2/3 cup sugar
- 6 tablespoons flour
- 1/4 teaspoon salt
- 4 egg whites
- 1 teaspoon almond extract (I often use 2 tsp. of vanilla instead!)

Directions
• Preheat oven to 325°.
• Grease and flour baking sheets (or use parchment paper) and set aside.
• Mix coconut, sugar, flour and salt in a large bowl.
• Stir in egg whites and almond (or vanilla) extract until well blended.
• Drop coconut mixture into 36 mounds, 2 inches apart, on prepared baking sheets, using about 1 tablespoonful of the coconut mixture for each mound.
• Bake for 20 minutes or until edges are golden brown. Immediately remove from baking sheets to wire racks. Cool completely.
Cornmeal Pecan Biscuits
from marthastewart.com

These cookies take some time to construct, but can be kept in the freezer for a long time. When you need something sweet, slice off a couple of cookies and bake them. I’ve made similar cookies with the same dough, but replaced the pecan/sugar/cinnamon filling with cherry jam thickened by cooking with finely chopped dried cherries.

Recipe

Ingredients

- 1/2 cup whole pecans
- 8 tablespoons (1 stick) unsalted butter
- 1 cup sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 1/4 cups all-purpose flour
- 1/2 cup yellow cornmeal
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 tablespoons packed dark-brown sugar
Directions

- Heat oven to 400º.
- Place the pecans on a baking sheet. Toast in oven until golden and fragrant, 8 to 10 minutes. Let pecans cool.
- In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugar on medium speed until light and fluffy, 2 to 4 minutes.
- Add egg and vanilla; incorporate.
- In a medium bowl, whisk together flour, cornmeal, baking powder, and salt.
- On low speed, add flour mixture to butter mixture. Mix until combined, about 30 seconds.
- Transfer dough to a clean work surface, and divide into four equal portions.
- Place one portion between two 12-inch-square pieces of parchment. Roll out dough to a 3 1/2-by-9-inch rectangle.
- Repeat with the remaining 3 portions of dough.
- Transfer to baking sheets; chill at least 10 minutes.
- In the bowl of food processor, process pecans, cinnamon, and brown sugar until nuts have been finely chopped, 12 to 15 seconds. Transfer mixture to a medium bowl.
- Remove top pieces of parchment from dough.
- Brush one lightly with egg white; sprinkle 1/4 cup pecan mixture over top.
- Brush the second rectangle lightly with egg wash.
- Invert the second rectangle over first; remove parchment on top.
- Repeat layering process, leaving top rectangle uncoated.
- Trim to a 3 1/4-by-8 1/2-inch brick. Wrap; chill overnight.
- Heat oven to 350º.
- Line two baking sheets with parchment.
• Cut the brick into 1/4-inch-thick rectangles; place rectangles on baking sheets, spaced 2 1/2 inches apart.
• Bake biscuits until light golden, 12 to 15 minutes.
• Transfer to a wire rack to cool.
• Bake or freeze remaining dough. Store in an airtight container up to 2 weeks.
Dawn’s Mary’s Lemon Bars

Mary gave this recipe to Dawn. Dawn gave this recipe to me. That’s why they’re called Dawn’s Mary’s Lemon Bars.

- Shirra Rockwood

Recipe

Ingredients

2 1/4 cups All Purpose flour
1/2 cup confectioners sugar + some for dusting
2 sticks butter
4 eggs beaten
2 cups granulated sugar
1/3 cup fresh lemon juice
1/2 tsp baking powder

Directions

● Preheat oven to 350º
● Whisk 2 cups flour and confectioners sugar together
● Cut in butter to flour and sugar until mixture clings
● Press mixture into 13"x9" baking dish
● Bake for 20-25 minutes until lightly browned
● Meanwhile beat eggs, granulated sugar, and lemon juice
● Mix ¼ cup of flour with baking powder and stir into egg mixture
● When crust comes out of the oven, pour liquid over hot crust.
● Return to the oven and bake for 25 minutes longer
● Remove from oven and dust with extra confectioners sugar
● Allow to cool slightly before cutting
Espresso-Chocolate Shortbread Cookies

I stole this word for word from the best cooking/baking blog on the planet: Smitten Kitchen. These are so easy and melt-in-your-mouth delicious. Enjoy! And let me know how you liked them.
-Kate Laing

***

I have to admit that one of the coolest things about this is the rolling-in-a-bag technique. Why have I never thought of this before? This is a common refrain whenever I make Dorie [Greenspan] recipes.

Recipe

Ingredients
1 tablespoon (about 4 grams) instant espresso powder
1 tablespoon (15 ml) boiling water
2 sticks (8 ounces or 225 grams) unsalted butter, at room temperature
2/3 cup (80 grams) confectioners’ sugar
1/2 teaspoon pure vanilla extract
1/4 teaspoon coarse, sea or kosher salt
2 cups (250 grams) all-purpose flour
4 ounces (115 grams) bittersweet chocolate (plain, or a toffee variety), finely chopped, or 3/4 cup store-bought mini chocolate chips
Confectioners’ sugar, for dusting (optional)

Directions
● Dissolve the espresso in the boiling water, and set aside to cool to tepid.
• Working with a stand mixer, preferably fitted with a paddle attachment, or with a hand mixer in a large bowl, beat the butter and confectioners’ sugar together on medium speed for about 3 minutes, until the mixture is very smooth.

• Beat in the vanilla, espresso and salt, then reduce the mixer speed to low and add the flour, mixing only until it disappears into the dough. Don’t work the dough much once the flour is incorporated.

• Fold in the chopped chocolate with a sturdy rubber spatula.

• Using the spatula, transfer the soft, sticky dough to a gallon-size zipper-lock plastic bag. Put the bag on a flat surface, leaving the top open, and roll the dough into a 9 x 10 1/2 inch rectangle that’s 1/4 inch thick. As you roll, turn the bag occasionally and lift the plastic from the dough so it doesn’t cause creases. When you get the right size and thickness, seal the bag, pressing out as much air as possible, and refrigerate the dough for at least 2 hours, or for up to 2 days.

• Position the racks to divide the oven into thirds and preheat the oven to 325º F.

• Line two baking sheets with parchment or silicone mats.

• Put the plastic bag on a cutting board and slit it open. Turn the firm dough out onto the board (discard the bag) and, using a ruler as a guide and a sharp knife, cut the dough into 1 1/2-inch squares.

• Transfer the squares to the baking sheets and carefully prick each one twice with a fork, gently pushing the tines through the cookies until they hit the sheet.

• Bake for 18 to 20 minutes, rotating the sheets from top to bottom and front to back at the midway point. The shortbreads will be very pale—they shouldn’t take on much color. Transfer the cookies to a rack.

• If you’d like, dust the cookies with confectioners’ sugar while they are still hot. Cool the cookies to room temperature before serving.

Makes 42 cookies
Fancy Orange Cookies
adapted from marthastewart.com and Susan Spungen

These are both tasty and pretty! I found dried raspberries, unsalted pistachios and candied ginger at my local health food store. If you really want to gild the lily, Martha Stewart recommends adding “sugared edible flowers, such as rose petals and violets.” I used blood orange juice in the glaze which gave it a pinkish color and a slightly richer flavor.

- Betsy Cawley

Recipe

Ingredients

Sugar Cookies

2 cups unbleached all-purpose flour, plus more for dusting
1/4 teaspoon kosher salt
1/4 teaspoon baking powder
1 stick (1/2 cup) unsalted butter, room temperature
1 cup granulated sugar
1/2 teaspoon pure vanilla extract
1 large egg, room temperature
2 tablespoons finely grated orange zest
2 tablespoons orange liqueur such as Cointreau or Grand Marnier (a tiny bottle)

Glaze
2 cups confectioners’ sugar, sifted, plus more if needed
1 large egg white
1 to 2 teaspoons fresh orange juice

Toppings (Optional)
Candied ginger, finely chopped
Dried raspberries, crushed into small pieces
Pistachios (preferably Sicilian), finely chopped

Directions
Sugar Cookies:
● In a medium bowl, whisk together flour, salt, and baking powder.
● In the bowl of an electric mixer fitted with the paddle attachment, beat together butter, sugar, and vanilla on medium-high speed until light and fluffy, about 3-4 minutes.
● Beat in egg, orange zest, and orange liqueur until well combined.
● Add dry ingredients and mix on low speed until just combined.
● On a lightly floured surface, shape dough into a disk, wrap in plastic, and refrigerate until firm, at least 45 minutes and up to overnight.
● Preheat oven to 350º.
● Line two baking sheets with parchment.
● On a lightly floured surface, roll out dough to a scant 1/4 inch thick.
• Cut out shapes with a cookie cutter, or knife.
• Reroll scraps once.
• Transfer cookies to prepared sheets, spaced about 1 inch apart.
• Refrigerate until firm, at least 1 hour.
• Bake until set and golden around edges, 15 to 20 minutes.
• Transfer sheets to wire racks and let cool completely.

Glaze:
• Whisk together confectioners' sugar, egg white, and 1 teaspoon orange juice until smooth. If necessary, add remaining 1 teaspoon orange juice to reach desired consistency.
• Glaze should be opaque but not too thick as to run down the edges of the cookie once dipped. If not using immediately, glaze can be stored at room temperature, with plastic wrap pressed directly on the surface, up to 2 days, or in refrigerator up to 3 days. Bring to room temperature before using.

Glazing Cookies
• Working with one cookie at a time, dip cookie top-side down in glaze to coat the surface, allowing excess glaze to drip back into the bowl.
• If glaze runs down the sides of the cookie and is too transparent, add more confectioners' sugar, 1 tablespoon at a time. If glaze is too thick, add water, 1 teaspoon at a time.
• Transfer glazed cookies to a wire rack or baking sheet. [I've also used a knife or small metal spatula to apply glaze to the cookies.]
• Working quickly before glaze sets, decorate cookies with toppings, if desired.
• Let stand at room temperature until completely dry, at least 2 hours. Cookies can be stored in an airtight container at room temperature overnight.
Lemon Cornmeal Sheet Cookie
(from marthastewart.com)

A sophisticated, no-fuss cookie -- no rolling, no cutting, no spooning out the batter, just use your fingers to flatten the dough. When I’ve made it without anise seeds, I’ve doubled the lemon zest.

- Betsy Cawley

Recipe

Ingredients

- 3/4 cup all-purpose flour
- 3/4 cup fine ground yellow cornmeal
- 1 teaspoon anise seeds
- 1/4 teaspoon baking powder
- Coarse salt
- 3 tablespoons unsalted butter, room temperature
- 1/2 cup plus 1 tablespoon sugar
- 1 large egg, plus 1 large egg white, lightly beaten for egg wash
- 2 teaspoons finely grated lemon zest
- 2 tablespoons sliced almonds

Directions

- Preheat oven to 350º. Whisk together flour, cornmeal, anise seeds, baking powder, and 1/4 teaspoon salt in a medium bowl.
- Beat butter and 1/2 cup sugar with a mixer on medium speed until pale and fluffy, about 2 minutes. Beat in whole egg and zest.
- Reduce speed to low, and beat in flour mixture.
- Press dough into an even 1/4-inch thickness on a parchment-lined baking sheet.
- Brush with egg wash; sprinkle with almonds and remaining tablespoon sugar.
- Bake until golden, 22 to 25 minutes.
- Let cool on a wire rack. Break into pieces.
Mexican Hot Chocolate Cookies
from marthastewart.com

These are easy, chocolate-y and a little bit spicy. They come together quickly, so they're perfect for those times when you need to feed students cookies the next day!

- Betsy Cawley

Recipe

Ingredients

- 2 1/4 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/2 teaspoon coarse salt
- 1 cup (2 sticks) unsalted butter, room temperature
- 1 3/4 cups sugar
- 2 large eggs
- 2 teaspoons cinnamon
- 1/2 teaspoon chile powder (optional)

Directions

- Preheat oven to 400 degrees, with racks in upper and lower thirds.
- In a medium bowl, sift together flour, cocoa powder, cream of tartar, baking soda, and salt.
- In a large bowl, using an electric mixer, beat butter and 1 1/2 cups sugar on medium speed until light and fluffy, about 2 minutes. Scrape down the side of the bowl.
- Add eggs and beat to combine.
• With the mixer on low, gradually add flour mixture and beat until combined.
• In a small bowl, combine remaining 1/4 cup sugar, cinnamon, and chile powder (if using).
• Using heaping tablespoons, form balls of dough and roll in cinnamon-sugar mixture.
• Place, about 3 inches apart, on two parchment-lined baking sheets.
• Bake until cookies are set in center and begin to crack, about 10 minutes, rotating sheets halfway through.
• Let cookies cool on sheets on wire racks for 5 minutes, then transfer cookies to racks to cool completely.
• Store in an airtight container, up to 1 week.
Old Fashioned Sugar Cookies

This is a recipe that my great grandmother (Grandma Stewart) cut out of a newspaper as a child and has become a family tradition to make around the holidays every year - or whenever we have a family gathering. The nutmeg and sour cream are key to the flavor and you can decorate them with either a simple sugar glaze (milk+powdered sugar) or a butter-based frosting.

- Jeremy Hall

Directions

Sift together:
3 1/4 Cups Flour (All-Purpose)
1 tsp Baking Soda
1/2 tsp Salt

In a separate larger bowl, mix until blended:
1 egg
1/2 Cup Butter or Shortening (shortening is recommended)
1 Cup Sugar
1/2 tsp Vanilla
1/2 tsp Freshly Ground Nutmeg

- Next you incorporate the flour mixture into the egg/sugar mixture alternating with a 1/2 cup of sour cream.
- Add a little of the flour and blend, then add a little of the sour cream and blend, and so on until all the ingredients are incorporated. Towards the end it will form a workable dough. You may need to flour your hands and work the dough to fully incorporate the ingredients.
- Preheat the oven to 350º.
- Roll the dough out on a floured surface using a floured rolling pin.
- Cut out shapes using cookie cutters and bake on an ungreased cookie sheet for about 9-11 minutes or when the cookies move easily on the pan. The bottoms should be lightly browned when done.
- Let the cookies cool completely, then decorate with icing or a sugar glaze adding sprinkles, sanding sugar and red hots.
S’more Cookie Bars

As you can see this recipe has been used many times. It sustained various sports teams when my kids were in school and it remains a family staple. What could be better than marshmallow, chocolate, and graham crackers all melted together?

-Kate Laing
Recipe

Ingredients

1/2 cup butter, room temperature
1/4 cup brown sugar
1/2 cup sugar
1 large egg
1 tsp vanilla extract
1 1/3 cups all purpose flour
3/4 cup graham cracker crumbs (approximately 7 full graham crackers)
1 tsp baking powder
1/4 tsp salt
2 super-sized (5 oz.) dark chocolate bars (e.g. Hershey’s)
1 1/2 cups marshmallow creme/fluff (not melted marshmallows)

Directions

- Preheat oven to 350ºF
- Grease an 8-inch square baking pan
- In a large bowl cream together butter and sugar until light
- Beat in egg and vanilla
- In a small bowl, whisk together flour, graham cracker crumbs, baking powder and salt. Add to butter mixture and mix at a low speed until combined
- Divide dough in half and press half of dough into an even layer on the bottom of the prepared pan
- Place chocolate bars over dough
- Two 5-oz Hershey’s bars should fit perfectly side by side, but break chocolate if necessary to get it to fit in a single layer no more than ¼” thick
- Spread marshmallows fluff evenly over the chocolate layer
- Place remaining dough in a single layer on top of the fluff. This is most easily done by putting the second half of the dough in a gallon size freezer bag. Use
your palms to flatten it out and then use scissors to cut down both long sides of the bag, so it will open up book-style. Open it up carefully and the dough will stick on the one side of the bag. Then place the bag, dough side down, on the other three layers. From there peel the bag up and spread the dough where it is uneven.

- Bake for 30 to 35 minutes, until lightly browned. Cool completely before cutting into bars.
- Makes 16 cookie bars.
Salted Caramel Butter Bars
https://cookiesandcups.com/dont-hate-me-because-im-butter-ful/

These popular and indulgent treats have an unbelievable quantity of butter--which is why I only make them for Senior Project Day and as holiday gifts. I usually double the recipe and make them on a large sheet pan. I like the flavor and texture better when they’re chilled, but they’re also amazing right out of the oven. They go quickly.

- Alexa Murphy

Recipe

Ingredients

2 cups salted butter, room temperature
1 cup granulated sugar
1 1/2 cups powdered sugar
2 tablespoons vanilla extract
4 cups all purpose flour

For the filling:

Note: I prefer dulce de leche for the filling, which I make with sweetened condensed milk in my pressure cooker. Dulce de leche has a creamier texture and deeper flavor than the caramel candy method below. If you can’t get or make dulce de leche, use the highest quality caramels you can find for the filling:

14 ounces soft caramel candies (about 50 individual caramels), unwrapped
1/3 cup milk or cream
1/2 teaspoon vanilla
1 tablespoon coarse sea salt

**Directions**

**To make the dough:**
- Preheat oven to 325°.
- Coat a 9×13 baking dish with nonstick spray or with parchment paper. Set aside.
- Mix the butter, granulated sugar, and powdered sugar on medium speed for 2 minutes.
- Add the vanilla and mix until combined.
- Turn the mixer to low and add in the flour, mixing until a soft dough forms.
- Press one-third of the dough evenly into the bottom of the prepared pan. Wrap the remaining dough in plastic wrap and chill in refrigerator.
- Bake for 20 minutes, or until the edges are a pale golden brown.
- Transfer the pan to a wire rack and let cool about 15 minutes.

**To Make the Filling:**
- While the bottom crust is baking and the remaining dough is chilling, make the caramel filling.
- Place the unwrapped caramels in a microwave-safe bowl.
- Add the milk or cream. Microwave on high for 1 minute.
- Remove from the microwave and stir until smooth. If caramels are not completely melted, microwave on high for 30-second intervals, stirring after each interval, until smooth.
- Once the caramel is melted add in your 1/2 teaspoon of vanilla and stir until combined.
- Pour the caramel filling over the cooled crust. Sprinkle sea salt over the caramel.
- Remove the remaining chilled dough from the refrigerator and crumble it evenly over the caramel.
• Return the pan to the oven and bake until the filling is bubbly and the crumbled shortbread topping is firm and lightly golden, about 25 – 30 minutes.
• Let cool completely before cutting into squares.
Classic Shortbread

There were a few suggestions to include shortbread in this cookie collection. It's easy, it's a classic, and it's delicious.

Here is the index card my Dad and I would use, but after the first batch at holiday time we would do it from memory.

When I was younger, my dad and I would make shortbread around the holidays for when friends would come by. Then, as time passed, we started giving it as gifts. Eventually, my dad and I became shortbread slaves between Thanksgiving and New Years. Every day brought a fresh list of people we simply had to give shortbread to! My mother is a very generous person. After a while I got sick of the sight and smell of my once favorite cookie. At some point the Shortbread Sweat Shop closed. For years I couldn't look at shortbread in any form. Then one day someone gave me a piece of packaged shortbread, Walkers if you must know, and I ate it to be polite. My love was instantly rekindled! I called my father and got the recipe that we had made thousands of times and began making that classic, dense shortbread again.
Later I worked at a restaurant where one of my jobs was to make green tea shortbread cookies. I'm not a fan of green tea but I got the idea to add flavors. My two favorites to use are Earl Grey tea or cinnamon. I've included cinnamon in the recipe as an option. I use the same amount of whatever I add, or I don’t add anything. It just depends on my mood.

- Shirra Rockwood

Recipe

Ingredients

1/2 lb butter at room temperature
1/2 granulated sugar
2 1/3 cups all purpose flour
1/2 Tbsp cinnamon (optional)

Directions

- Preheat oven to 325º
- Grease an 7"x11" pan (2 qt or 1.9 L volume)
- Cream the butter and sugar until light and fluffy in electric mixer with paddle attachment
- Whisk flour and cinnamon to thoroughly combine
- Add flour mixture to butter and sugar carefully to avoid a big cloud of flour when the paddle turns on. I like to cover the mixer and bowl with a dish towel and turn the mixer on and off in pulses until the flour is fairly mixed in.
- Beat on low until the flour is just combined. I actually prefer to under mix with the machine and finish up with a spoon to avoid getting chewy shortbread.
- Dump the dough into the pan and press it down gently until it's pretty even. Any peaks might burn but you don't want to mash it so much it compresses. It may seem thin but that's ok. I've found that this recipe bakes well in a pan of these dimensions.
- Poke it with a fork in rows running down the length. I usually do three rows and space the pokes so each piece will have the holes in it. It looks pretty and lets steam out to help even cooking.
- Bake for about 40 minutes or until golden brown.
- Cut it immediately when it comes out of the oven. Allow shortbread to cool in the pan on a rack.

These last a pretty long time in a sealed container which makes them nice to make for gifts.
Three Ingredient Peanut Butter Cookies

If you really NEED a cookie but don't have a lot of ingredients around, never fear! For these you only need peanut butter, sugar and an egg!

Recipe
Ingredients
1 cup sugar
1 cup peanut butter
1 egg

Directions
- Preheat oven to 350°F (175 degrees C). Line baking sheets with parchment paper.
- Combine the peanut butter, white sugar and egg. Mix until smooth.
- Drop spoonfuls of dough onto the prepared baking sheet.
- Bake at 350°F (175 degrees C) for 6 to 8 minutes.

Do not overbake! These cookies are best when they are still soft and just barely brown on the bottoms.
Vanilla and Chocolate Shortbread Swirls
from marthastewart.com

I made these for the first time this past Christmas and they were time-consuming but very tasty. If you’ve read my recipe for Chocolate Biscuits then you know where I stand on coffee, so I replaced the espresso powder in this recipe with an equal amount of Dutch process cocoa.

- Betsy Cawley

Recipe

Ingredients

2 cups unbleached all-purpose flour
1 teaspoon kosher salt
2 sticks (1 cup) unsalted butter, room temperature
1 1/2 cups confectioners’ sugar
1 teaspoon pure vanilla extract
3 tablespoons unsweetened cocoa powder
1/2 teaspoon instant espresso powder
3 ounces semi-sweet chocolate, melted
1/4 cup finely chopped, unsalted pistachios

Directions

- In a medium bowl, whisk together flour and salt.
- In the bowl of a stand mixer fitted with the paddle attachment, cream together butter, confectioners' sugar, and vanilla on medium speed until light and fluffy, about 2 minutes.
- Stop mixer and add flour mixture; mix on low speed until just combined.
- Remove half the dough; divide into two equal pieces, wrap in plastic, and set aside while you make the chocolate dough.
- In a small bowl, stir together cocoa, espresso, and 2 tablespoons hot water.
- Add cocoa mixture to remaining cookie dough and mix on low speed until color is uniform, scraping down sides of bowl as needed.
- Place half the chocolate dough on a sheet of parchment and cover with a sheet of plastic wrap.
- Roll dough into a 14-by-10-inch rectangle (dough will be very thin but can be easily patched if it tears). Set aside, still covered with plastic.
- Repeat rolling process with remaining chocolate dough and both pieces of vanilla dough.
- Place one sheet of chocolate dough on work surface and remove plastic.
- Remove plastic from one sheet of vanilla dough and invert, still attached to its parchment backing, onto chocolate dough, pressing gently with the palm of your hand to adhere.
- Gently peel back parchment paper to remove.
- Continue layering with remaining chocolate and vanilla doughs.
- Position dough with one short side parallel to edge of work surface, then roll dough into a tight spiral.
• Wrap log in parchment and place in a cardboard paper-towel tube that has been cut open from end to end (this will help retain the round shape of the log of dough).
• Refrigerate until firm, at least 1 hour or overnight.
• Preheat oven to 325°.
• Line two rimmed baking sheets with parchment.
• Trim ends from dough. Slice dough 1/4 inch thick.
• Roll each cookie between sheets of parchment into an oblong disk about 3 inches long and 1/8 inch thick; transfer to prepared sheets.
• Bake until crisp, 8 to 10 minutes.
• Transfer sheets to wire racks and let cool completely. Working with one cookie at a time, dip an edge in melted chocolate and coat with pistachios.
• Transfer to fresh parchment-lined baking sheets [after dipping, I placed the cookies that the chocolate overhung the edge of my wire rack, as seen in the photo above] and let stand until chocolate is set, 45 to 60 minutes.
More Than Just Cookies

Because not everyone is a cookie person we thought it would be fun to expand our collection a bit. Here are a few non-cookie staff favorites that we hope become some of your favorites as well.
Andrew’s Popcorn

Almost every afternoon, Andrew, our Web/IT specialist, makes a big bowl of salty, fluffy popcorn on the little stove in the library staff room. If you take the elevator or the stairs around that time of day, you might experience the aroma wafting through the building. Around that same time, you might also notice library staff beelining out of their offices and down the stairs to grab a bowl before it’s gone. When Andrew isn’t around to make us this treat, or if he skips a day, some of us get very upset. Andrew generously shared his top-secret popcorn method for this book. Enjoy! (And please make enough to share!)

Recipe

Ingredients

1/3 C oil -OR- enough oil to cover the bottom of a saucepan
1/2 C popcorn -OR- enough popcorn to cover bottom of saucepan in 1 layer

Directions

- Place a deep saucepan or pot on 2/3 heat (roughly 7/10).
- Add oil (to fill bottom of pan).
- Drop in 3 kernels, cover, and wait till kernels pop.
- Immediately drop temp to 1/3 heat (roughly 3/10).
- Add the rest of the popcorn and cover.
- As popcorn begins to pop, shake the pot, filling in gaps until kernels can no longer be seen.
- Shake occasionally until all popping slows to 2-3 second gaps.
- Remove from heat and pour into bowl.
- Season with toppings (salt, garlic, nutritional yeast, etc).
- Let popcorn rest 5-7 mins.
- Enjoy!
The Best Pizza Dough Ever from Roberta's in Brooklyn

from the NYTimes

https://cooking.nytimes.com/recipes/1016230-robertas-pizza-dough

Recipe

Ingredients

153 grams (1 cup plus 1 tablespoon) of 00 flour
153 grams (1 cup plus 1 tablespoon) of all-purpose flour
8 grams (1 teaspoon) of salt
2 grams (3/4 teaspoon) of yeast
4 grams (1 teaspoon) of EVOO
200 grams (a little less than 1 cup) of lukewarm water
Notes on ingredients:
- 00 flour is a kind of Italian flour. If you don’t have it, NBD then just use all-purpose, but if you can get your hands on 00 flour it’s worth it for a good crispy pizza dough.
- Get a scale, it’s so much easier than measuring by cups and teaspoons, and far more accurate.

Directions
Make the dough:
- Combine the wet ingredients in a small bowl
  - Stir the yeast into the lukewarm water and then add the EVOO
  - Set aside to let the yeast activate and dissolve in the warm water
- Combine the dry ingredients in a big bowl
  - 00 Flour + all-purpose flour + salt
- Add the wet ingredients to the dry ingredients
- Use your hands! Get in there and work the dough until it all comes together.
- Knead for 3 minutes (really, 3 minutes!)
- Cover with a warm damp tea towel and set to proof (rise) for 15 minutes
- After 15 minutes, knead the dough again for another 3 minutes (really, 3 minutes!)
- Now you can decide if you want 1 big pizza or 2 personal pizzas
  - Keep one big ball if you want 1 big pizza (16-18" diameter)
  - Split the dough into 2 if you want personal pizzas (10-12" diameter”)
- Let sit for another covered with the damp warm cloth again for another 3-4 hours or a second proof (rise)
I’ve let it sit for only an hour it’s been fine, but if you can give it the full 3-4 hours it will be so light and crispy!

- When you're ready, stretch the dough out onto a pan dusted with flour, add toppings and cook for 11-13 minutes at 500 degrees (yes, really 500 degrees! That oven needs to be HOT!)
- PRO TIP: after the pizza is done, let it rest and cool for about 5 minutes so it doesn’t burn the roof of your mouth.
- Enjoy!
Homemade Nutella

Recipe

Ingredients

bunch of hazelnuts
milk chocolate
tsp or so of oil (optional)
pinch of salt

Directions

- set oven to about 200º and roast hazelnuts gently for about 10 or 5 minutes, keeping an eye on them so they don't burn.
- When they are beginning to smell lovely and roasted, put them into your food processor and fire it up! At first not much will happen, then they will turn into a kind of bread crumb-y looking stuff - you can stop occasionally to scrape down the bowl but don't quit! The next stage is being sure that your food processor will break - keep going! Just when you think that it was just a practical joke, it will start magically becoming smooth.
- Stop when it looks like fresh peanut butter (you can add a little oil at any stage if you wish - it will never be as smooth as Nutella which is made on commercial machines and is full of palm oil.)
- At this point, it is really super delicious like it is and almost doesn't need the chocolate, but if you gently melt some milk chocolate (I find it works better than dark chocolate) in a double boiler, you can stir it in to have a wonderful home made snack with only 2 ingredients and no palm oil!!